

Onyx Sauvignon Blanc 2006

Michelangelo Awards 2006 - Silver Medal

Nettles, passion fruit, asparagus and traces of gooseberry on the nose. The palate displays a fullness with a well-rounded balance and a long lingering aftertaste of green fig.

Seafood dishes, served on a garden salad in early summer ... the perfect accompaniment.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Abe Beukes & Albe Truter

wine of origin : Darling

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.53 ta : 7.45 g/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard : Onyx comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Terroir: South western facing slopes on deep granite soils are the preferred sites for these vineyards.

Vineyard type: Bush Vine, no irrigation. Single vineyards.

about the harvest: Yield: 3t/ha

Balling at Harvest: 22-23Â°B

in the cellar : Vinification: Crush and destalk, 14 days fermentation at 13Â°C.

Maturation: Left on lees for 3 months in Stainless Steel tanks to add complexity and depth.



Darling Cellars

Darling

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